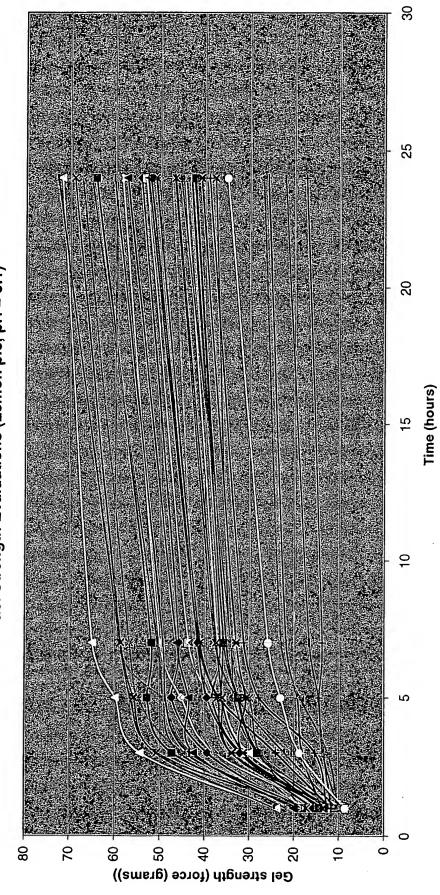
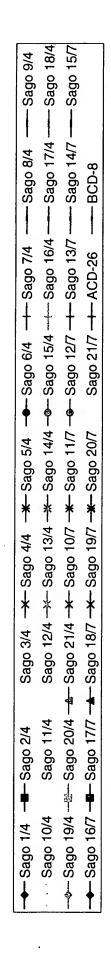
REPLACEMENT SHEET

Figure 1 Gel Strength Evaluations (Lemon pie, pH = 3.1)

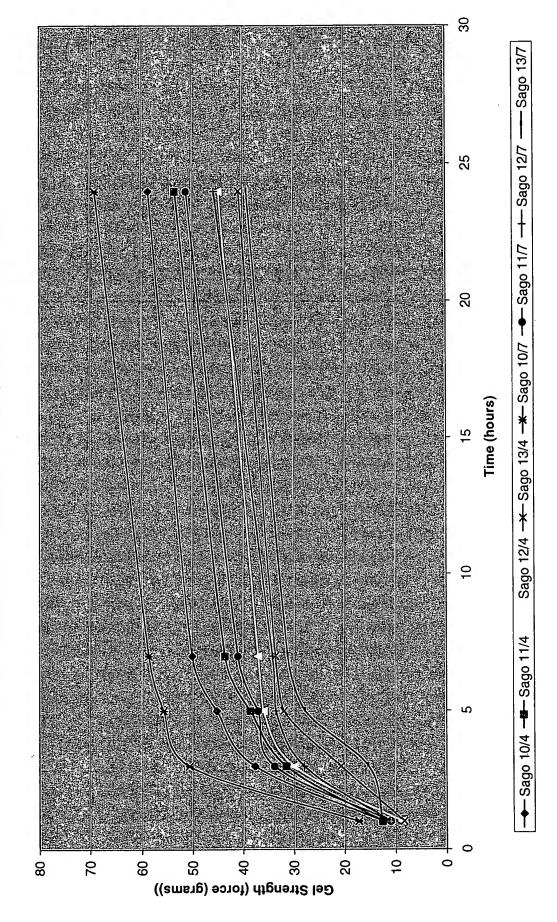




REPLACEMENT SHEET

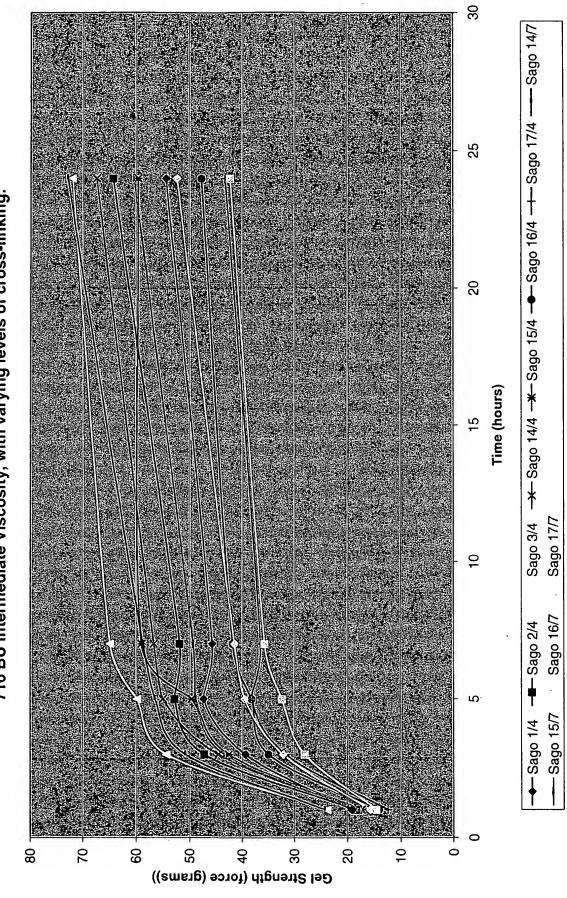
2/7

Figure 2
Gel Strength Analysis
825 BU Intermediate Viscosity, with varying levels of cross-linking.



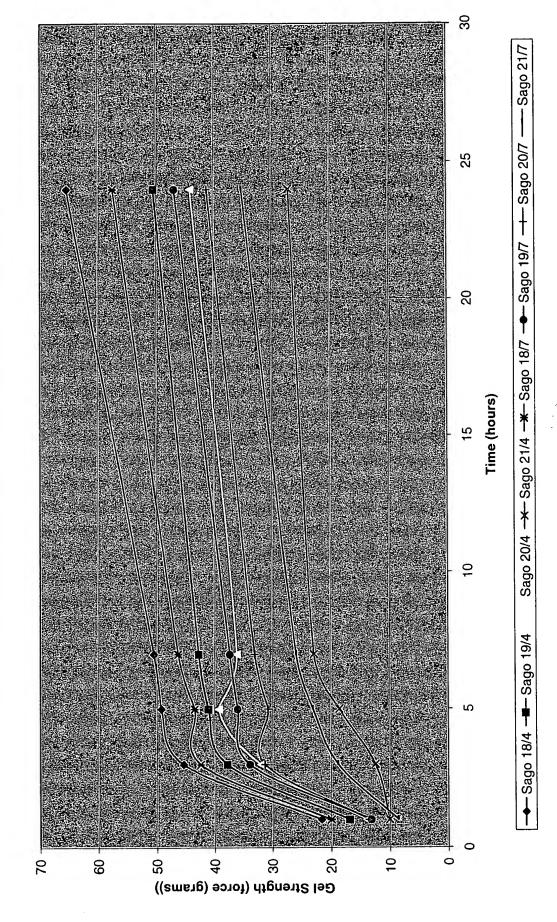
REPLACEMENT SHEET 3/7

Figure 3 - Gel Strength Analysis 710 BU Intermediate Viscosity, with varying levels of cross-linking.



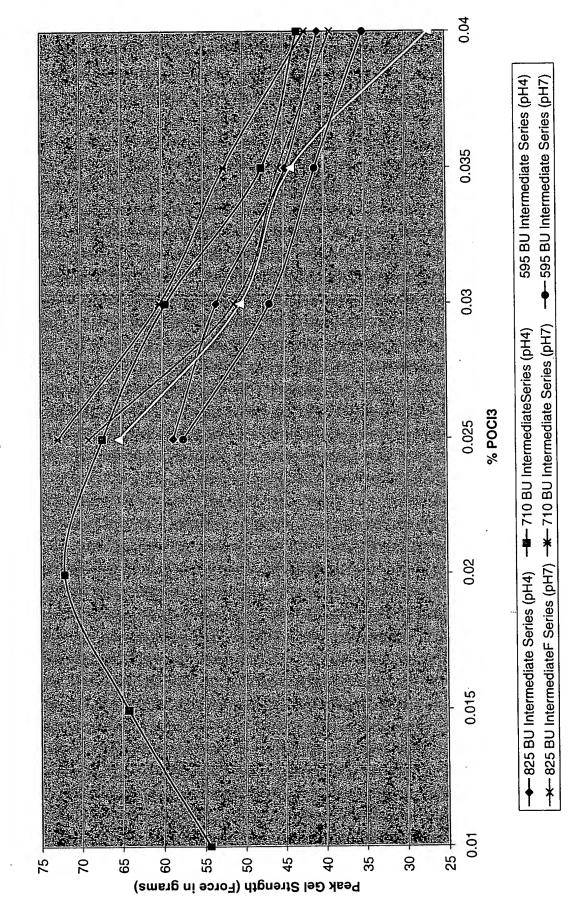
4/7

Figure 4
Gel Strength Analysis
595 BU Intermediate Viscosity, with varying levels of cross-linking



2/1

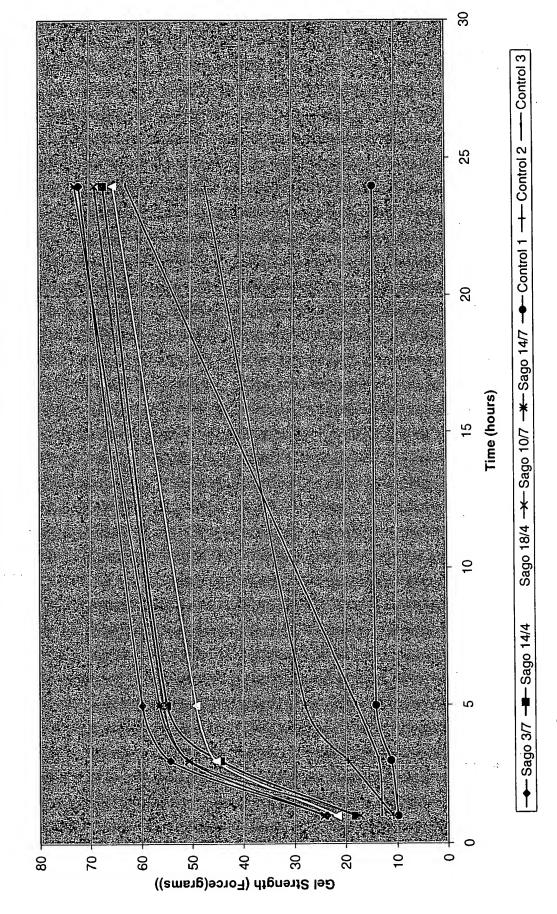
Figure 5
Effect of Cross-linking on Peak Viscosity



*L19* 

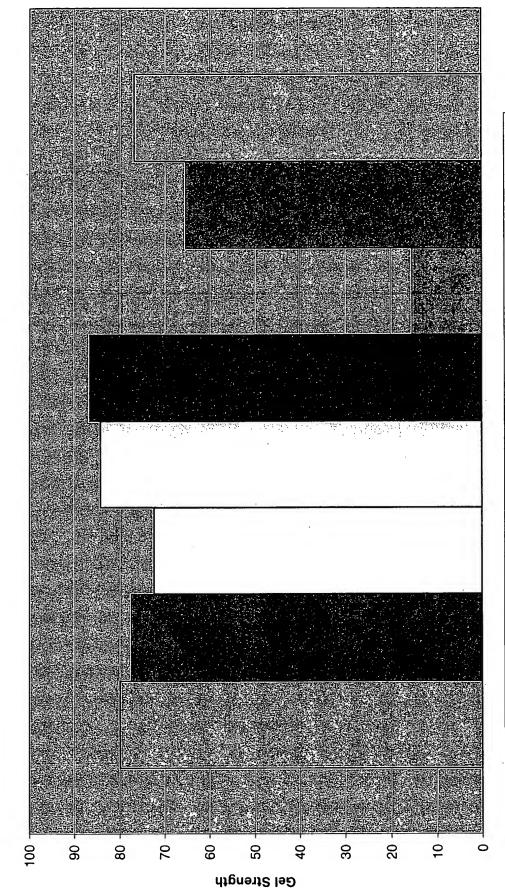
Figure 6

Top Five Performing Samples vs Controls
Acid Conditions (pH = 3.1) Room Temperature



1/1

Note: Sago samples are taken after 7 hours. Controls are taken after 24. Top Five Sago Samples vs Controls (Refigerated) Figure 7



图Sago 3/7 ■Sago 14/4 □Sago 18/4 □Sago 10/7 ■Sago 14/7 國Control 1 國Control 2 回Control 3